

## US Claims

1. Process for the preparation of one or more statins by fermentation, wherein a substrate is fermented with statins producing fungus, characterized in that substrate comprises more than 20% by weight of soy ingredients.
2. Process according to claim 1, wherein the substrate comprises more than 50% by weight of soy ingredients.
3. Process according to claim 1, wherein the substrate comprises more than 80% by weight of soy ingredients.
4. Process according to any one of claims 1, wherein the statins producing fungus is a *Monascus* fungus.
5. Process according to any one of claims 1, wherein an amount of oil being at least 5 wt.% oil is present in the substrate during fermentation.
6. Process according to claim 5, wherein the oil is edible oil.
7. Process according to claim 5, wherein the oil is vegetable edible oil.
8. Process according to any of claims 5, wherein the amount of oil is at least 10 wt.%.
9. The *Monascus* strain F125 M1-4 deposited at the Centraal Bureau voor Schimmelculturen on 14.11.2000 having number CBS 109070.

10. Food product comprising:
- an amount of one or more statins,
  - an amount of one or more compounds chosen from the group: polyunsaturated fatty acids, phytosterols, proteins, peptides, dietary fibers, polyphenols and saponins, wherein the food product has a Hue a\* value less than 20.
11. Food product according to claim 10, wherein the amount of one or more statins is 5-500 mg/kg, comprising an amount of genistein and genistin, wherein the amount of genistein is 10-99 wt.% of the sum of the amounts of genistein and genistin.
12. Food product according to claim 11, wherein the amount of genistein is 20-95 wt.% of the sum of the amounts of genistein and genistin.
13. Food product according to claim 11, wherein the amount of genistein is 20-80 wt.% of the sum of the amounts of genistein and genistin.
14. Food product according to claim 10, wherein the amount of a) is 5-500 mg/kg and the amount of b) 1 wt. or higher.
15. Food product according any one of claims 10, wherein the food product has a Hue a\* value less than 10.
16. Food product according to claim 10, wherein the one or more compounds chosen from the group: polyunsaturated fatty acids, phytosterols, proteins, peptides, dietary fibers,

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polyphenols and saponins are substantially derived from soybeans.

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17. Food product according to claim 10, wherein the food product is a margarine, dressing, sweet, bar meal replacer, breakfast cereal or beverage.